



**FAMILY STYLE SERVICE**  
**\$65 per person plus tax and gratuity**

**PAN Y ACEITE DE OLIVA**

organic baguette served with a side of spanish evoo

**OLIVAS**

house marinated mixed olives

**MARCONAS**

spanish almonds salted and sweet with rosemary

**TABLA DE QUESOS Y EMBUTIDOS**

mixed spanish cheeses and charcuterie, quince, dried fruits, olives, and accompaniments

**ENSALADA "EL CAESAR"** - artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego

**ALBÓNDIGAS**

meatballs, tomato sauce, grated manchego

**CHAMPIÑONES**

sautéed mixed mushrooms, garlic, sherry, finely grated aged manchego

**PATATAS BRAVAS**

dad's famous twice fried potatoes, zesty dressing

**PARILLADA DE CARNES**

mixed grill, platter of grilled lamb chops and skewers of marinated AAA beef

**GAMBAS AL AJILLO**

sautéed prawns in garlic and chillies with sherry

**PAELLA MIXTA**

saffron rice with seafood, chicken, chorizo and pork

**DESSERT "CHURROS"** - served with hot dipping chocolate and vanilla mascarpone

***Option to add for an additional \$20 per person:***

***AMUSE-BOUCHE AND WELCOME COCKTAIL***

*includes gazpacho, ceviche, and a welcome cocktail*

*Additional Vegetarian, Vegan, and Gluten Friendly options available upon request*

*Please advise us of any food allergies or special dietary requirements*

*\*This menu is effective June 1, 2023*